

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	PW CHLORINATION	06	0	No	
	THERE WERE NO BACKUP HALOGEN PUMPS INSTALLED ON THE DISTRUBUTION CHLORINATORS				
	--> CA: The backup halogen pumps have been installed.				
2	AFT JACUZZI	09	3	Yes	
	THE HALOGEN LEVEL IN THE AFT (UPPER) JUCUZZI WAS MEASURED AT 2.18PPM, 2.24PPM, 2.6PPM, AND 2.58 PPM AND WAS OPEN AT THE TIME OF TESTING.				
	--> CA: The system has been checked and performing up to standard. Job is completed.				
3	BARS GENERAL	29	0	Yes	
	HANDWASH FACILITIES WERE NOT LOCATED WITHIN 8 M OF FOOD PREPARATION AREAS IN THE PALM SPRINGS BAR, AND TASTING BAR WITHOUT HAVING TO GO THROUGH A DOOR WHICH IS KEPT CLOSED DURING NORMAL OPERATIONS.				
	--> CA: Work is in progress to install the hand wash facilities.				
4	LA PLAYA GRILL - BEVERAGE LINE	19	2	No	
	AN UNCOVERED PAN OF CUBED ICE WITH SCOOP INSERTED WAS PRESENTED FOR PASSENGER SELF-SERVICE, AS THE ADJACENT ICE DISPENSER WAS IN DISREPAIR. THE ICE WAS SUBJECT TO CONTAMINATION BOTH FROM PASSENGER COUGH OR SNEEZE AND FROM HANDLING OF THE SCOOP.				
	--> CA: No Ice with will be place in an uncovered pan if the adjacent ice dispenser is not in use or in disrepair. The facilities do not permit to have an uncovered pan ice, as there is no sneeze guard in the area that can permit implementation.				
5	LIDO BUFFET	19	2	No	
	BREAD TOAST COOKED AND PLACED ON TWO OPEN BUFFET LINES FOR PASSENGER SELF-SERVICE WAS POSITIONED ALONG A SECTION WHERE AN OPENING WAS PRESENT BETWEEN TO SNEEZE SHIELD PANELS, EXPOSING THE TOAST TO CONTAMINATION.				
	--> CA: Bread toast has been relocated to a sneeze guard area and will not be placed again in the open buffet lines.				
6	LIDO BUFFET - GENERAL	36	0	No	
	SEVERAL ARTIFICIAL LIGHTS IN THE DECKHEAD ABOVE VARIOUS BUFFET LINE SECTIONS WERE RECESSED BUT NOT SHATTER-RESISTANT OR FULLY SHIELDED.				
	--> CA: Work has been carried out to fully shield the artificial lights in the deckhead above the buffet line.				
7	LIDO BUFFET - AFT BEVERAGE STATION	19	2	No	
	AN UNCOVERED PAN OF CUBED ICE WITH SCOOP INSERTED WAS PRESENTED FOR PASSENGER SELF-SERVICE, AS THE ADJACENT ICE DISPENSER WAS IN DISREPAIR. THE ICE WAS SUBJECT TO CONTAMINATION BOTH FROM PASSENGER COUGH OR SNEEZE AND FROM HANDLING OF THE SCOOP.				
	--> CA: No Ice will be place in an uncovered pan if the adjacent ice dispenser is not in use or in disrepair. The facilities do not permit to have an uncovered pan with ice, as there is no sneeze guard in the area that can permit implementation.				
8	LIDO BUFFET - BEVERAGE STATION STBD.	16	0	Yes	
	INDIVIDUAL PACKAGES OF HALF-AND-HALF DAIRY CREAMER WERE PRESENTED TO PASSENGERS IN NESTED CONTAINERS WHERE THE ICE HAD MELTED COMPLETELY. THE PRODUCT TEMPERATURE OF THE CREAMERS WAS 61-65 °F. THEY WERE ON THE LINE FOR 1.5 HOURS AND WERE IMMEDIATELY REMOVED TO QUICK CHILL.				
	--> CA: Time and control of the temperature is added to the Hazard Critical Control Point in order to monitor closely the product temperature of the creamers. In the nested container will be placed less quantity of creamers but fully covered with ice.				
9	LIDO BUFFET - PORT AND STBD SERVICE LINE	33	1	No	
	THE DECKHEAD MOUNTED VENT COVERS WERE HEAVILY SOILED WITH DUST DEBRIS. THESE VENT COVERS WERE DIRECTLY ABOVE THE BAIN-MARIE'S AND SUBJECTED FOOD STORED THERE TO POSSIBLE CONTAMINATION.				
	--> CA: The vent covers will be removed on a weekly basis for cleaning purpose. Requested to A/C Engineer to remove the covers to clean the inside parts. Furthermore, daily cleaning and supervision was enforced to keep these vent covers clean.				

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10	GALLEYS - GENERAL	33	1	No	
	DECKS IN VARIOUS AREAS OF LIDO, MAIN, AND CREW GALLEYS HAD MISSING TILE GROUT OR RECESSED GROUT BETWEEN TILES. DIRT DEBRIS WAS WEDGED IN THE VOID BETWEEN TILES, AND CLEANING WAS DIFFICULT.				
	--> CA: Work in progress to re-grout the main and crew galleys, as well as the LIDO area.				
11	LIDO GALLEY - POT WASH	22	0	No	
	DURING ACTIVE USE THE POT WASH MACHINE HAD A FINAL RINSE GAUGE TEMPERATURE OF 210 °F AND A PRESSURE OF 30 PSI. THE MANUFACTURER RECOMMENDATION WAS MAX TEMPERATURE OF 195 °F AND 25 PSI.				
	--> CA: Pot wash machine has been adjusted according to manufacturer's recommendation, and as per USPH's instruction.				
12	LIDO GALLEY - POT WASH	24	0	Yes	
	A STAFF MEMBER WAS OBSERVED IMMERSING POTS/PANS IN THE HOT WATER SANITIZING SINK FOR ONLY 10 SECONDS BEFORE REMOVING TO PLACE ON THE CLEAN RACK.				
	--> CA: The training program is reinforced focusing these details. The sign is already placed in the third compartment, and managers will always follow up. Further training will be focused on the control of temperature, reading gauges and pressure of machines.				
13	LIDO BUFFET - FORWARD	19	2	No	
	A NON-POTABLE WATER CARVED ICE BLOCK WAS USED AS THE BASE FOR SMOKED SALMON CARVING AND IMMEDIATE PASSENGER SERVICE. ONLY A LAYER OF PLASTIC WRAP PROTECTED THE SALMON FROM CONTAMINATION FROM THE NON-POTABLE ICE. THE DISPLAY/SERVICE ARRANGEMENT WAS CHANGED IMMEDIATELY.				
	--> CA: The cutting board was placed on the top of the ice. In the future no ice carving will be use for that purpose avoiding the food contact with non-potable ice, or any contact surface that can produce contamination.				
14	LIDO GALLEY - DISHWASH	22	0	No	
	DURING ACTIVE USE THE CONVEYOR DISHWASH MACHINE HAD A FINAL RINSE PRESSURE OF 40 PSI AND THE FINAL, HOT WATER, SANITIZING RINSE TEMPERATURE WAS MEASURED AT 159 °F AT THE DISH SURFACE.				
	--> CA: The dishwashing machine has been adjusted to meet with USPH's requirement.				
15	LIDO GALLEY - DISHWASH PORT	22	0	No	
	THE FINAL RINSE PRESSURE GAUGE WAS BROKEN ON THE IN-USE CONVEYOR DISHWASH MACHINE, AND THE FINAL RINSE GAUGE TEMPERATURE WAS 200 °F.				
	--> CA: The rinse pressure gauge has been replaced and adjusted as per USPH's recommendation.				
16	LIDO GALLEY - DISHWASH PORT/STARBOARD	34	0	No	
	WATER WAS LEAKING FROM PIPING AND COMPONENTS BELOW THE GLASSWASH MACHINE STARBOARD AND THE DISHWASH MACHINE PORT. THE WATER WAS FLOODING THE DECK.				
	--> CA: Immediate maintenance took place by replacing the safety valves.				
17	LIDO GALLEY	16	0	Yes	
	TWO PANS OF PARTIALLY COOKED MIXED VEGETABLE STUFFING ON ZUCHINI IN REACH-IN REFRIGERATOR #9 HAD AN INTERNAL TEMPERATURE OF 42-45 °F. THEY WERE REMOVED FOR BLAST CHILLING IMMEDIATELY.				
	--> CA: Proper training based on calibration of thermometers, reading blast chiller gauges and indicators, location and storage of the food for cool down properly inside the blast chiller, are part of the training program implemented, to correct this kind of mistake.				
18	MAIN GALLEY - GENERAL	21	0	No	
	A NUMBER OF WAITER SERVING TRAYS HAD DAMAGED EXTERIOR EDGES WHICH MADE ROUTINE CLEANING DIFFICULT.				
	--> CA: All damage trays have been replaced for new ones.				

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19	POT WASH	24	0	Yes	

AN EMPLOYEE WAS OBSERVED PLACING POTS IN THE HOT WATER SANITIZING SINK AND REMOVING THEM ONLY 10-20 SECONDS AFTER.

--> CA: The training program is reinforced focusing these details. The sign is already placed in the third compartment, and managers will always follow up. Further training will be focused on the control of temperature, reading gauges and pressure of machines.

20	MAIN GALLEY - HOT GALLEY	16	0	Yes	
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THREE FULL SHEET PANS OF COOKED, PEELED, WHOLE POTATOES WERE PLACED IN THE BLAST REFRIGERATOR AT 0430 AT 130 °F. THE TEMPERATURE CHECK AT 0630 WAS AT 70 °F. THE INTERNAL TEMPERATURE DURING THE INSPECTION WAS 42-46 °F. THE PANS WERE REMOVED AND TAKEN TO ANOTHER BLAST CHILLER IMMEDIATELY.

--> CA: The training for cooks and managers is reinforced on the storage of warm items not close to the coil unit, which create an ice wall inside the chiller. The person who uses the equipment, will report any malfunctioning and will diligently monitor the function of the chiller, avoiding this kind of mistake.

21	MAIN GALLEY - HOT GALLEY	20	2	No	
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AN ICE BATH CALIBRATION CHECK (32 °F) OF 4 OF THE FOOD WORKERS PROBE FOOD TEMPERATURE THERMOMETERS REVEALED TEMPERATURES OF 27, 30, 33, AND 37 °F RESPECTIVELY.

--> CA: Thermometer calibration is made on a weekly basis, for all the food workers.

22	MAIN GALLEY - HOT GALLEY	20	2	No	
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THE INTERIOR FAN COIL UNIT OF BLAST REFRIGERATOR #88 WAS FROZEN OVER. IT APPEARED THAT ALL FOUR MODE INDICATOR LIGHT BULBS MOUNTED ON THE EXTERIOR WERE BURNED OUT OR MALFUNCTIONING.

--> CA: Light bulbs were replaced and blast chiller calibrated as per requirement.

23	OFFICERS MESS	36	0	No	
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THE ARTIFICIAL LIGHT LEVEL ALONG THE BEVERAGE COUNTER AND THE BULKHEAD STARBOARD WAS BELOW 220 LUX (20 FOOT CANDLES).

--> CA: More artificial lights have been increased and installed over the beverage counter and starboard bulkhead.

24	CREW MESS - DISHWASH	22	0	No	
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THE IN-USE GLASSWASH MACHINE FINAL RINSE TEMPERATURE GAUGE WAS OUT OF CALIBRATION BY 16-20 °F, JUDGING BY THE DISH LEVEL TEMPERATURE. THE IN-USE CONVEYOR DISHWASH MACHINE WAS ALSO OUT OF CALIBRATION BY 16 °F TO THE DISH LEVEL TEMPERATURE SOME STEAM WAS CREATED DURING THE FINAL RINSE CYCLE.

--> CA: Replaced temperature gauge and calibrated temperature as per requirement.

25	COMMENT	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .